

Dinner Menu

Garlic ciabatta £2.75

Greek Olives £3.50

Homemade Soup
with crusty bread £4.95

Diver caught Scallops
with a Jerusalem artichoke puree, chorizo and topped with crispy Pancetta and micro herbs £8.95

Carpaccio of Exmoor venison
served with rocket, olive tapenade and parmesan shavings £7.95

Potted confit duck
served with fig relish, gherkin and walnut toast £7.95

Confit salmon
lightly confit and served with a cucumber and fennel salad with a lemon vinaigrette £6.50

Pumpkin and sage Tortellini
with a beurre noisette and rocket salad £6.95



Trio of lamb
Slow cooked mini casserole, sweetbreads and best end cutlet, served with fondant potato and wilted baby spinach £16.95

Crunchy wild mushroom Linguine (v)
a wild mushroom, cream and white wine sauce, topped with crunchy parmesan bread crumbs £12.95

Fillet of seabass
fillet of wild bass pan fried and served with crushed new potatoes, braised fennel and crab dumplings with a crab bisque £15.95

8 oz local Rump or Ribeye Steak
with chunky chips, roasted field mushroom, grilled plum tomato, watercress and a béarnaise sauce £15.95/£18.95

Slow roasted Partridge
served with fondant potato, watercress, braised red cabbage, chestnut stuffing and bread sauce £16.95

Slow roasted belly of pork
honey glazed ham hock and slow cooked belly of pork, served with a hogs mash, curly kale and a sage jus £14.95

Tower Inn gourmet burger
Served with onion relish, pickled cucumber, fries and a salad garnish. £10.95
Choice of local bacon or Sharpham Brie or Devon blue cheese. £1.50

Rabbit pie
slow cooked rabbit and chorizo pie, topped with puff pastry and served with creamy mashed potato and braised baby carrots. £12.95

french fries ~ side salad ~ vegetables of the day ~ new potatoes £2.75 each

LUNCH MENU

Homemade soup of the day served with fresh bread.
£4.95

Moules et Frites: local mussels in cider cream broth,
served with french fries as a main course.
£6.95 / £11.95

Tower Inn gourmet burger, onion relish, pickled cucumber, fries and a salad garnish
choice of local bacon / Sharpham brie / Devon blue cheese for **£1.50** extra.
£10.95

Wild mushroom tortellini, served with a white wine, cream and herb sauce
and topped with parmesan.
£12.95

The Towers Ploughman's lunch.
Pork pie, cheddar cheese, salad, home made relish and crusty bread.
£10.95

Homemade Thai fishcakes, served with a mixed leaf salad
and sweet chilli sauce. (served with fries as a main course)
£5.95 / £10.95

Local Seabass in a vodka batter, served with French fries and tartar sauce.
£10.95

Salad of Pigeon breast, black pudding, walnuts and wild mushroom.
£10.95

Salmon Niçoise salad, fried new potatoes, duck egg, anchovy, little gem, tomato and olives.
£10.95

Sandwiches made with fresh locally baked bread.

Mature Cheddar with onion and plum chutney **£4.95**

Fresh local crab and lemon mayonnaise **£7.95**

Ham with English mustard **£4.95**

Hot Sausage and onion marmalade **£5.75**

Roast beef and rocket open ciabatta **£7.50**

Side Orders

French fries. **£2.75**

Garlic bread. **£2.75**

Greek mixed olives. **£3.50**

Green leaf salad. **£2.75**

Dessert menu

Crème bruléé

served with a shortbread biscuit

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Mascarpone cream pot

rich mascarpone cream and confit berries with a hidden layer of mulled jelly

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Chocolate and Chestnut parfait

served with a puree des maron

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Devon Apple and blueberry crumble

served with Salcombe dairy vanilla ice cream

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Pecan tartlet

served warm with Salcombe dairy Devon cream ice cream

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Assiette Anglaise

Steamed marmalade pudding, queen of puddings and rice pudding, mini selection with a duck egg custard.

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Rich Chocolate tart

Served with Salcombe dairy vanilla ice cream.

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Salcombe dairy Ice cream

Three scoops of your choice.

Choose from ~ Pod Vanilla, Kenyan Coffee, Coconut, Stem Ginger, Salcombe mud, Devon cream, Strawberry or Lemon sorbet

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All desserts £5.95 each

Cheese Board

A selection of three of the finest local cheeses, served with garnish, chutney and biscuits.

Please chose from below.

£6.95

Devon Blue	Creamy yet firm, crumbly yet moist, this is certainly a Devonian blue cheese of choice.
Ticklemore goat	Tickle more taste buds with this Totnes tantaliser. Crumbly and moist with an open texture and a light salty tang. Delicious!
Sharpham Brie	Sexy Sharpham, voluptuous, lazy and golden. Devon's brie style cheese, a Jersey cows' milk buttery delight, made in Totnes on the Sharpham Estate.
Montgomery	More power than a John Deere in four wheel drive pulling an eight farrow plough, and a far more satisfying sensory experience! Hard and tangy. Unpasteurised.
No Name	A delicious washed rind cows milk cheese with an unctuous creamy texture. Not nearly as pungent as most French washed rind cheese but with plenty of rich, full flavour.

Children's menu

**Local sausages and
mashed potato**

Home made Fish and Chips

**Pasta with a homemade
tomato sauce and grated cheese.**

£6.95

Roast beef, roast potatoes, vegetables and gravy.

£7.95

(Sunday lunch only)

Side of vegetables £1.00

Pots of Salcombe Dairy Ice cream

To enjoy here or take away

**Please ask a member of staff
for today's flavours.**

£2.50 each.